

VIV

OUR GUIDE TO RE-OPENING

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MAKE IT AN
o c c a s i o n



cucumber, mint
& lemon water
infusion jars

WE'RE RE-OPENING OUR DOORS
ACROSS ALL OF OUR VENUES AND

we can't wait
to welcome
everyone back



BMA House



INTRODUCTION

At Venues our business is a highly specialised, focused operation with its finger firmly on the pulse in London and beyond. The team are fully immersed in the trends, news and activity of this niche sector. We are very much tuned into the world of venues and events. This is the world we and our clients inhabit, and we know it inside out. Now more than ever our position will be one of a specialist partner, harnessing our passion for our portfolio and our knowledge of the sector.



vanilla frozen yoghurt with
aerated white chocolate shards
and edible flowers
41 Portland Place

we're
keeping
the
social

AND SO WILL REFER TO
PHYSICAL DISTANCING

Throughout this period of lockdown, we have continued to innovate and provide support and guidance to our clients and venue teams. Through our **eve** platform, we have launched virtual venue tours and specialist virtual wedding open days. Both of which have proved hugely successful and a useful tool for our teams. **eve** has also been providing our bookers with useful lockdown top tips.



The Honourable Society Of Gray's Inn

WE HAVE RE-IMAGINED OUR MARKETING
PLAN IN THE MIDST OF COVID-19
AND WE'RE FOCUSING ON

rebuilding
communities,
responsible
relaxation,
sensible
socialising,
and overdue
interaction

OUR FOOD AND DRINK

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—
WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity
to link our food
to the unique nature
of our venues



AMAZING FOOD AND DRINK EXPERIENCES

...are at the heart of what we deliver.

We know this can make or break an event so we've developed innovative ways to continue to delight.

Our culinary team is headed up by the great Jeremy Ford who brings passion for the new and innovative.

Our venue specialist Executive Head Chef, Karen Poynter a Freeman of the Worshipful Company of Cooks of London amongst many other accolades will ensure we continue to delight and support our venue clients and customers.

We understand the role great food can play in a successful event. Our extensive menus can provide you with everything you need whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event. We've got you covered.

Our food is inventive, global and memorable yet accessible to all. We're seasonal and more importantly built around local suppliers. You'll see this in our re-opening menu pack included with this brochure.

David Griffen Photography



SUPPORTING BRITISH PRODUCERS

Now more than ever supporting our supplier communities is integral to our approach. During this time we've looked even closer to home to do what we can to support our local suppliers such as Cobble Lane, The Ginger Pig and Knight Frank, known to us as our London Larder. A meal with us supports British farmers and producers.



FRESH AND LOCAL WHEREVER POSSIBLE

British meat,
sustainable
fish and free-
range eggs

pea panna cotta
wyevale asparagus, broad beans
and pea powder

Old Royal Naval College



H. FORMAN & SON

H. Forman & Son

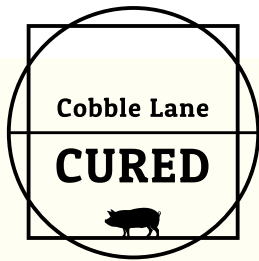
In 1905 Lance Forman's great-grandfather, Aaron 'Harry' Forman set up the family business with his son, Louis, in London's East End.

The father and son entrepreneurs convinced London's foremost culinary establishments that smoked Scottish salmon was a gourmet delicacy. Soon Forman's clientele included Fortnum & Mason, Selfridges, Harrods, the Ivy and Mirabelle

Whether the salmon is wild or farmed it arrives in their smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in Scottish rivers. You cannot get fish fresher unless you catch it yourself.



“YOU CANNOT GET FISH FRESHER
unless you
catch it
yourself”



Cobble Lane

An award-winning charcuterie specialist supplying food lovers from Michelin Star restaurants to festival goers with a delicious range of high-quality British made cured meats. We buy Cobble Lane Cured meats because of taste, quality, and their commitment to the highest animal welfare. All their meats are sourced from British farmers who share our values.



Ginger Pig

Ginger Pig support the very best producers found in the UK today. At the heart of everything they do is good animal husbandry and welfare; livestock that is looked after well in the field simply tastes better on the plate.



Clothworkers' Hall

'BRINDIS'

to raise one's
glass
in a toast



BRINDISA KITCHENS

Brindisa

Brindisa comes from the word 'brindis', to raise one's glass in a toast, and their work over the past 30 years has been to toast and celebrate the varied cultures, landscapes and, above all the exceptional foods of Spain.

It is hard to imagine now but, back in 1988 when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost non-existent in the UK. Starting with a conviction that the foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.

JAMES KNIGHT

OF MAYFAIR



James Knight of Mayfair

James Knight hold the Royal Warrant as Fishmongers to Her Majesty The Queen. Against a backdrop of dwindling wild fish stocks, CSR for us is not just a soundbite; it has been a way of life for many years. At the heart of our CSR initiatives is education – educating our customers and our local communities about practical ways to change their buying habits to protect fish supplies for future generations.

“PRACTICAL WAYS TO
CHANGE BUYING HABITS TO
protect fish
supplies
for future
generations”

pan fried Scottish salmon, Bok Choy,
roasted cauliflower, Beluga lentils
and red pepper pureé

Ironmongers' Hall

RE-IMAGINING OUR FOOD SERVICE

In preparation for re-opening our venues and taking into consideration the physical distancing measures, we have reimagined our menus and service styles. Whilst physical distancing may feel like hosting an event is impossible, we want to reassure you anything is possible. This can also be adapted to the guidelines at the time of your event whilst maintaining a sense of occasion.

Breakfast

Served in a smart Bento box which will be available to collect from a central point for your guests to collect and take to their designated catering area. Alternatively, choose from a traditional pre-packed breakfast bag featuring fresh fruit pots, natural yogurt and granola and sweet muffins.

Hot drinks

We recommend serving hot refreshments from a central catering space to reduce contact points and avoid self-service. We will have compostable disposable cups available on request. Individual sugar sachets and wooden stirrers with milk available in a jug served to you.



organised
with you

THIS WOULD BE
SPECIFIC TO YOUR UNIQUE
VENUE AND EVENT

ADD A BIT OF

theatre and interaction

HAVE ONE OF OUR CHEFS TALK THROUGH THE MENU

Working lunch

Served in a smart Bento box which we will be available to collect from a central point for your guests to collect and take to their designated catering area. Alternatively, choose from a traditional packed lunch featuring Artisan sandwiches, or freshly boxed salads.

Buffets

We know how important a hot meal is for your delegates so we can pre-load our bento boxes with the side dish and pudding leaving a space for your guests to choose their hot main course available from our central buffet points.

This minimises queuing times and contact whilst being able to provide our usual hot fork buffet offer. Not recommended for groups over 30. Guests can either enjoy their lunch in the same room (if space) or taken to your designated catering room.

Canapes

We will offer individual plates of canapes which can be collected from central points within the catering room. Pre ordered vegetarian and vegan plates will be clearly labelled.

Why not add a bit of theatre and interaction by having one of our chefs available to talk through the menu and add the finishing touches to each canape?



WE RECOMMEND THAT YOU...

Dinners

Each table will be pre-set with wrapped cutlery, pre plated bread rolls with individual butter portions and each table will have access to and access to sanitiser.

We recommend 3-4 guest per round table and 2 guests per sprig. We will use the 'place and step back' routine by placing the plate of food to the side of each cover for guests to slide across in front of them. Once finished, guests will slide their empty plate to the side for the server to collect.

We will serve wine and water to the table.

Salt and pepper will be available on request.

Cutlery

Other than seated dinners, cutlery will be pre-wrapped in a napkin and given to the guests at the same time as the meal

Drinks

Individual bottles and cans are available on request.

Hydration stations will be available in all our venues with glasses.

Served wine and water at seated dinners.



...leave
more time
than normal
for your
refreshment
breaks

DUE TO THE DISTANCING AND
SAFETY MEASURES IN PLACE

FOOD SERVICE HEALTH & SAFETY

V



FOOD, SERVICE AND HEALTH AND SAFETY

- We will use multiple refreshment points for larger meetings where possible
 - We will use floor signage and / or rope barriers at each refreshment point.
 - We will only serve in-room refreshments in rooms large enough to observe 2m distancing.
 - Staff service is preferred at refreshment points.
 - We will use 'place and step back' routine or a pick-up table.
 - Sanitiser wipes and bins will be present at self-serve stations
- with visual reminders to prompt guests to wipe each contact point after each use.
 - We will ensure all our staff have access to PPE and recommend that visors are worn rather than a face covering.
 - We will be disinfecting tables before setting up and after use.
 - We will cover refreshment points once they are set up.
 - We will have compostable disposable alternatives available, but we recommend using crockery and cutlery and will ensure all items are washed
- at a high temperature through our dishwashers.
 - We will offer cold refreshments in sealed individual bottles or cans and for products which cannot be sealed, will be served to your guests .
 - Our venues will provide sanitiser points at entrances and counter points for staff and guest use.
 - We will have handwashing and or gel available for all our catering staff which will be visible.
 - We will use single use menus, display boards or QR codes.
- We will have individually wrapped condiments and sauces available on request and served with the plated food.
 - The way we serve food will change but the delicious taste remains. Our smart bento boxes are a smart and hygienic alternative to traditional plated meals and buffets.



AS A CATERING COMPANY, WE ALWAYS TAKE FOOD HYGIENE SERIOUSLY, SO THE MAJORITY OF THESE PROCEDURES ARE ALREADY IN PLACE, BUT WE ALL NEED A BIT OF REASSURANCE AS WE RE-OPEN.

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- Where possible, our venues have introduced separate entrances and exits, as well as one-way systems.
 - Visible physical distancing signage has been installed across our venues to help you keep a safe distance from others.
 - All our venues have new layouts, staggered breakouts, and well-considered refreshment arrangements to avoid cross-over.
 - A COVID-19-Secure Risk Assessment and SOP has been implemented at every venue and we are following Government guidance, as and when it is issued.
 - All our returning team members are required to complete enhanced training regarding our safety framework and a 'Fitness to Work' declaration.
 - There is a robust cleaning procedure in place for all public areas, particularly at peak times.
 - We have introduced heightened cleaning procedures including hand washing or using hand sanitiser after every interaction.
 - Hygiene stations with hand sanitisers have been placed around our venues for guests and team members to use, notably at entry and exit points.
 - You can be assured that our teams are applying the appropriate PPE measures throughout the preparation and serving process and physical distancing will be in place in both kitchens and service areas.



charred pink grapefruit
& coconut canapés
IET London: Savoy Place

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